Projects to be Judged During the 2018 Fairfield County Fair

Parents complete the form for Advisors to make Fair entries for the projects on this page.

CAKES, PIES & CANDY
Read project guidelines in each project book for acceptable containers for items. Members are to bring items to the 4-H Display Barn on Monday 7:30 am-10:00 am. or bring to judging with you on Monday afternoon.

NO ITEMS WILL BE ACCEPTED EARLIER THAN MONDAY.

Cakes, Pies, & Candy projects are judged at the 4-H Display Barn on Monday from 3:00 p.m.-6:00 p.m. Registration begins at 2:45 p.m. & goes until 5:30 p.m. Results will be announced at 7:00 p.m. To be considered for placement at the county level, 4-H’ers must bring food items to the 4-H Display Barn on Monday from 7:30-10 a.m. or bring them to judging with them on Monday.

Bring completed project book. Bring your recipe for the pie and candy. Cake decorating will also require a skill test during interview. (No posters required.)

PIES.—*UPDATED REQUIREMENTS FOR 2018**

#1002 Pie Making – 1st & 2nd Year – Practice by baking three different kinds of pie. Bring one pie made in an 8”or 9”pie pan (clear glass preferred) with a double or crumb crust (no lattice). NO CREAM, EGG, CUSTARD, CUT OUT OR MERINGUE (ex: pumpkin or custard).

#1002 Pie Making – Advanced Fancy Pies (3rd year and beyond) - Practice by baking fruit, custard, cream, or chiffon type pies with lattice crust or cut out pastry on top of fruit pies & meringue on custard, cream or chiffon. Bring to judging one 8”or 9” pie pan (clear glass preferred) with a lattice or crumb crust (shapes cut from double crust). NO CREAM, EGG, CUSTARD OR MERINGUE (ex: pumpkin or custard).

CANDY

#1005 Candy Making – 1st & 2nd Year – Practice by making three different types of candy, using the melting process only (see project book). Bring to judging two pieces of three different kinds of individually wrapped candy made by using the melting process. Plates for display will be supplied at judging.

#1005 Candy Making – Advanced (3rd year and beyond) - Practice by making three different types of crystalline candy and three different types of non-crystalline candy. Bring to judging two pieces of four different types of individually wrapped candy (two crystalline and two non-crystalline) for a total of eight pieces. Plates for display will be supplied at judging. (See project book page 24 for definition of crystalline and non-crystalline).

CAKE DECORATING

#492 Cake Decorating—Bring your completed project book (according to skill level) to judging and your decorated cake made with icing made by exhibitor. At every skill level, participants will be expected to demonstrate decorating techniques with icing and tools provided at judging. To be considered for placement at the county level, 4-H’ers must bring food items to the 4-H Display Barn on Monday from 7:30 a.m.-10:00 a.m. or with them to judging.

Those taking cake decorating may be judged in the summer or at the fair, but not both. Only summer judging participants are eligible for state fair consideration. See page 24 for summer judging requirements.

Icing used to decorate the cake must be made by the exhibitor.

SKILL LEVEL

1st Year (Beginner) Cake Decorating: Only one layer for cake made in a standard 8 inch or 9 inch round cake pan, frosted, top decorated with beginner techniques, with border on top and bottom, piped printed message on top of cake placed on a 10” disposable cake cardboard round.

2nd and 3rd Year (Intermediate) Cake Decorating: Double layer cake (two layers), made in standard 8 inch or 9 inch round cake pan, frosted, top decorated with intermediate techniques, border on top and bottom, piped cursive message, and placed on a 10” disposable cake cardboard round. *Note: As an alternative to cursive, 4-H’ers may use a continuous scrolling line on their cakes to show intermediate skill level.

4th Year & Beyond: Two Divisions—determined by the type of icing used to ice the cake (Decorations may be a combination of icing types).

Butter Cream Icing: At least a double layer or sculpted cake, no more than 10 inches tall that fits on a 12 inch disposable cake board round, fancy borders, flowers and advanced technique required. Color striping and gel optional.

Fondant Icing: At least a double layer or sculpted cake, no more than 10 inches tall that fits on a 12 inch disposable cake board round, fancy borders, flowers and advanced technique required. Color striping and gel optional.

FIELD CROPS, GARDENING, & GRAZING

Judging will be based on the product exhibited ONLY (no interview). All projects to be judged at the fair MUST have a fair entry made by the club/chapter advisor. All exhibits must be grown in the current year, be clearly labeled and placed in the central crop exhibit area in the Ed Sands/ Fairfield County Farm Bureau building during Friday/Saturday setup times. One entry per class. All items not picked up by the end of the Sunday final tear-down time will be considered abandoned. Gardening projects may be judged at Summer Judging (refer to page 29).

LIVESTOCK, LLAMAS, HORSES, COMPANION ANIMALS, & AMPHIBIANS, BIRDS & REPTILES

(check Junior Fair Book for more information) All livestock must be grown in the current year, be clearly labeled and placed in the central crop exhibit area in the Ed Sands/ Fairfield County Farm Bureau building during Friday/Saturday setup times. One entry per class. All items not picked up by the end of the Sunday final tear-down time will be considered abandoned. Gardening projects may be judged at Summer Judging (refer to page 29).

COP-Science: 1880 Alfalfa & Mixed Hay
#670 Canning and Freezing
#671 How Does Your Garden Grow
#691 Grow Your Own Vegetables
#692 Growing with the Seasons

Project numbers are as follows (see current fair book for exhibit entry and display requirements):

COP-Science: 1880 Alfalfa & Mixed Hay
#670 Canning and Freezing
#671 How Does Your Garden Grow
#691 Grow Your Own Vegetables
#692 Growing with the Seasons

LIVESTOCK, LLAMAS, HORSES, COMPANION ANIMALS, & AMPHIBIANS, BIRDS & REPTILES (check Junior Fair Book for more information) All livestock must be grown in the current year, be clearly labeled and placed in the central crop exhibit area in the Ed Sands/ Fairfield County Farm Bureau building during Friday/Saturday setup times. One entry per class. All items not picked up by the end of the Sunday final tear-down time will be considered abandoned. Gardening projects may be judged at Summer Judging (refer to page 29).

Removal of any animal must have approval from the Fair Veterinarian and Jr Fair Director.